



# YOGHURT, LEMON AND PEPPER BUTTER



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Acid stable and does not curdle



15



easy

## INGREDIENTS FOR 460 G

**125 g** QimiQ Classic, unchilled

**230 g** Butter, softened

**100 g** Natural yoghurt

**0.5** Lemon(s), squeezed

Lemon peel, grated

**1 tsp** Cilantro, finely chopped

**1 tbsp** Lemon balm, finely chopped

**1 tbsp** Green peppercorns

Salt

## METHOD

1. Whisk QimiQ Classic smooth. Add the soft butter and continue to whisk with a hand mixer until fluffy.
2. Add the yoghurt, lemon juice, lemon rind, coriander, lemon balm and pepper, season to taste and mix well.
3. Form into a roll with clingfilm and chill thoroughly.
4. Cut the cold butter into slices as required.